

Professional Chef

Orkney College UHI

Venues

Kirkwall

Content

The bulk of this course covers an SVQ Professional Cookery at SCQF Level 5. This is supplemented by units in Costing, Food Hygiene, and Communication.

The course will cover the following areas:

Hospitality Costing; Food Hygiene for the Hospitality Industry; Communication; Maintain a safe, hygienic and secure working environment; Work effectively as part of a hospitality team; Maintain food safety when storing, preparing and cooking food; Maintain handle and clean knives; Prepare vegetables for basic dishes; Cook and finish basic fish dishes; Cook and finish basic meat dishes; Cook and finish basic poultry dishes; Cook and finish basic vegetable dishes; Prepare, cook and finish basic hot sauces; Prepare, cook and finish basic hot soups; Prepare, cook and finish basic bread and dough products; Prepare, cook and finish basic pastry products; Prepare, cook and finish basic hot and cold desserts.

Start Date

August

Qualification

SVQ

Study Method

Full time

Award Title

at SCQF Level 5

Course Length

1 year

Department

Business, Leisure and Tourism

Entry Requirements

4 subjects at National 4 including English or relevant national qualifications at SCQF Level 4. Pre-entry test.

SCQF Level

5

SCQF Points

«SCQFPoints»

Progression Routes

HNC or SVQ Professional Cookery at SCQF Level 6

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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